

PERSONAL CHEF SERVICE

Delicious food, great company and someone else doing all the work. We will do most of the preparation in our kitchen, with the finishing touches when we arrive. We can organize serving staff if you require them, and we will leave your kitchen cleaner than we found it. Leaving you to enjoy your lunch or dinner with your guests.

At Invicta Food Design our chefs and food experts have cooked in Michelin starred restaurants, in the homes of celebrities, embassies and for the Royal Family. We are dedicated to bring you the very best food to the comfort of your own home.

Invicta Food Designs personal chef service is suitable for smaller groups, 14 maximum as a guide. But each event is unique, get in touch to discuss your requirements.

EXAMPLE PRIVATE DINNER PARTY MENUS

Starters

- Spicy Tiger Prawn Broth with Galangal, Lime Leaf & Coriander
- Foie Gras Brioche, Mesclan Salad & Walnut Dressing
- Fine Scottish Smoked Salmon, Shallots, Capers & Lemon
- Warm Kentish Asparagus, Citrus Hollandaise, Pea Shoots
- Baby Mozzarella, Confit Tomato & Artichoke Salad
- Pressed Duck & Pistachio Terrine with Pickled Red Onions

Main Courses

- Pithivier of Kentish Game With A Rosemary, Cocoa & Red Wine Sauce
- Seared Fillet of Seabass, Saffron Braised Fennel & Warm Tomato Coulis
- Caramelized Pork Belly, Wilted Spinach, Apple Sauce & Kent Cider Gravy
- Roast 4 Bone Rack Of Tyler Hill Lamb with Herb Crust, Dauphinoise & Smoked Garlic Sauce
- Pan Fried Darne of Salmon, Lobster Hollandaise, Braised Baby Vegetables
- Ravioli of Roasted Butternut Squash Served on a Bed of Spinach with Sage Butter

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Desserts

- Rich Dark Chocolate Tart, White Chocolate Mousse & Anglaise
- Kentish Strawberries Soaked in Champagne, Served with Strawberry Sorbet & Champagne Sabayon
- Banana Tarte Tatin with Rum & Raisin Ice Cream
- Sharp Lemon Tart, Raspberries & Creme Fraiche
- Iced Coconut Parfait with a Mango & Pineapple Salsa with Lemongrass
- Vanilla Pannacotta with Sambucca Soaked Sultanas & Chocolate Cookies

Information

Personal chef service cost is £250 per event.

Food is charged at cost. (£22 per head as a guide)

Service staff charged at £10 per hour for minimum 6 hours.

Suggested menu is a guide, ring us to plan your event.

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